

Sherried chicken

- 2 broiler-fryer chickens,
whole or cut into serving
pieces
- 1 rib celery
- 4 cups water
- Salt and pepper to taste
- 2 10-ounce cans cream of
mushroom soup
- $\frac{1}{2}$ green pepper, chopped
- 1 clove garlic, halved
- 1 8-ounce package sea shell
macaroni
- $\frac{1}{2}$ cup dry sherry
- 1 cup cheddar cheese, shred-
ded
- 2 tablespoons chopped pars-
ley
- 8 ounces sliced mushrooms,
fresh or canned
- 4 pimentos, chopped

Place chicken in kettle with cel-
ery, water, 2 teaspoons salt and
pepper. Simmer for 45 minutes.
Drain cooked chicken, reserving
broth but removing celery, skin and
fat. Cook macaroni in large sauce-
pan with 3 quarts water and 1 table-
spoon salt for 15 minutes. Drain.

While macaroni is cooking
remove bones from chicken and cut
meat into bite-size pieces. In small
saucepan boil 1 cup reserved broth,
green pepper and garlic clove. After
5 minutes, remove garlic.

While broth is boiling, combine
mushroom soup, sherry, cheese,
parsley, mushrooms and pimentos.
In large bowl place chopped
chicken, drained macaroni and
soup-sherry mixture. Mix well and
divide equally into 2 shallow baking
dishes. Pour half the pepper-garlic
broth over each dish. Cook in 350-
degree oven for 30 minutes. Cool
casseroles before freezing.

To reheat casserole after freez-
ing, place frozen casserole in 325-
degree oven for $1\frac{1}{2}$ hours. Each
casserole serves 6.